

FudgeVariations

All the Same basic receipe...

Fudge plain..Fudge with Nuts.....Fudge with marshmallow only....

Rocky Road Fudge with nuts and marshmallows.....Peanut

Butter Fudge (use only Chunky) peanut butter or will not set up...

Use a heavy duty pot..I purchased a old pressure cooker pot without a lid at a thrift store..I use it for ALL my candy making because it withstands (high heat) without burning...I always look for them....Buy Rite Thrift on Precott...

I use a Kitchen Aide Mixer...In the bowl place....and have ready...

(2) sticks real butter
(1) jar marshmallow creme
(1) 12 oz. and (1) 6 oz chocolate
chips*****Peanut Butter Chunky 28 oz.
(1) tsp. vanilla

In Heavy Pot :

Mix well and stir and bring up to a rolling
boil...**immediately**
once it begins to boil have your timer set for
(7) minutes stirring
constantly...**the boiling time makes the
difference between gritty
sugary fudge and smooth creamy fudge**.

(1) can evaporated milk
(4) cups sugar

When done slowly pour into your bowl and
mix well...After well mixed you can
now pour into a small 9x9 inch pan lined

with parchment paper...I prefer to use parchment paper instead of a buttered pan because it is cleaner and easier to remove....note prepare the pan prior to making the fudge...

Note: If you are making plain fudge you can pour immediately into pan...**If you want to add nuts, fold in your nuts then pour into pan...If you are adding marshmallow to your fudge only or Rocky Road Fudge then...Stop....wait for about (1-2) minutes and allow the fudge to (cool down) a bit while in the bowl so that your marshmallows do not melt from the high heat of the hot fudge...then fold in your marshmallows and then pour into pan...Place fudge in a very cool area and then place in Refrigerator...after it is set well...remove from the pan and leave the parchment paper on and place in a (1) gallon zip bag and refrigerate and cut as needed...

